



Varietal

100% Chardonnay, also known as “Beaunois” in Chablis. Yield: 58 hl/ha.

History

The most recent list of Premiers Crus was issued in 1986. 79 hamlets figure on the list and cover a surface area of approximately 700 ha. The winegrowers of Chablis grouped together these hamlets under the names of 17 “climats” or single vineyards. These vineyards are located on either side of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys, and Beines.

Origin

Located on the left bank of the Serein river, in the southwest of the Chablis region, the 105 hectares of Premier Cru Vaillons vines enjoy particularly favourable exposure and the wines are well deserving of their excellent reputation.

Gentle slopes. Kimmeridgian marls.

Tasting notes

Pale gold in colour. To the nose, the full extent of its aromatic potential is not instantly apparent. It needs a little airing. This is a wine with good aging potential (5 or sometimes up to 10 years). The wine is well-built and long in the mouth. The Premier Cru Vaillons Chablis wine beguile the palate, whether mineral and tight in their youth or flowery and developing delicate and subtle aromas with age.

Food and wine pairing

Ideal served with seafood, grilled fish and goat cheese.

Serving suggestions

14°C

